VEGANMENY

VEGAN MENU

FÖRRÄTT | STARTER

ZALMON SASHIMI 155:-

Fermenterad spetskål – Yamasasoja – Schalottenlök
Grönt äpple – Arkens potatiscrisp

ZALMON SASHIMI

Fermented sweetheart cabbage – Yamasa Soy – Shallots – Green apple - Potato crisp à la Arken

[SO]

VARMRÄTT | MAIN COURSE

VITVINSINBAKAD KÅLRABBI 295:-

Kronärtskocka – Citrusemulsion – Svampragu – Linser
Smörbakad purjolök – Svartkålschips – Smörbönor

KOHLRABI BAKED IN WHITE WINE

Globe artichoke – Lemon emulsion – Mushroom ragout – Lentils
Leek baked in butter – Cavolo nero crisps – Butter beans

[SEN, H]

DESSERT | DESSERT

YUZUBAKAT ÄPPLE 135:-

Vegansk saltkaramellglass – Friterade risnudlar

YUZU-ROASTED APPLE

Vegan salty caramel ice cream – Deep-fried rice noodles

[M, SO, S]

arken
HOTEL & ART GARDEN SPA

G–GLUTEN GE–GELATIN/GELATINE H-HAVRE/OATS L–LAKTOS/LACTOSE M–MANDEL/ALMOND MP–MJÖLKPROTEIN/MILK PROTEIN
N–NÖTTER/NUTS S–SESAM/SESAME SE–SELLERI/CELERY SEN-SENAP/MUSTARD SO-SOJA/SOY SK–SKALDJUR/SEAFOOD Ä–ÄGG/EGG

= BRA MILJÖVAL/SUSTAINABLE CHOICE